

☒ Failed ☐ Closed ☐ IHH

State of Maine Health Inspection Report

Page 1 of 6

Establishment Name COWBELL GRILL & TAP		As Authorized by 22 MRSA § 2496		Critical Violations 7	Date 4/8/2019
				Non-Critical Violations 9	Time In 1:20 PM
				Certified Food Protection Manager N	Time Out 4:45 PM
License Expiry Date/EST. ID# 12/18/2019 / 19202	Address 49 LISBON ST	City LEWISTON	Zip Code 04240	Telephone 617-240-7288	
License Type MUN - EATING PLACE	Owner Name COWBELL GRILL & TAP LLC	Purpose of Inspection Regular	License Posted Yes	Risk Category	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Mark "X" in appropriate box for COS and/or R

COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R
Supervision				
1	OUT	PIC present, demonstrates knowledge, and performs duties		
Employee Health				
2	IN	Management awareness; policy present		
3	IN	Proper use of reporting, restriction & exclusion		
Good Hygienic Practices				
4	OUT	Proper eating, tasting, drinking, or tobacco use	X	
5	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
6	OUT	Hands clean & properly washed	X	
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed		
8	OUT	Adequate handwashing facilities supplied & accessible		
Approved Source				
9	IN	Food obtained from approved source		
10	IN	Food received at proper temperature		
11	IN	Food in good condition, safe, & unadulterated		
12	IN	Required records available: shellstock tags parasite destruction		
Protection from Contamination				
13	OUT	Food separated & protected	X	
14	OUT	Food-contact surfaces: cleaned and sanitized	X	
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status			COS	R
Potentially Hazardous Food Time/Temperature				
16	IN	Proper cooking time & temperatures		
17	IN	Proper reheating procedures for hot holding		
18	IN	Proper cooling time & temperatures		
19	IN	Proper hot holding temperatures		
20	OUT	Proper cold holding temperatures		X
21	OUT	Proper date marking & disposition		
22	IN	Time as a public health control: procedures & record		
Consumer Advisory				
23	IN	Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations				
24	IN	Pasteurized foods used; prohibited foods not offered		
Chemical				
25	IN	Food additives: approved & properly used		
26	IN	Toxic substances properly identified, stored & used		
Conformance with Approved Procedures				
27	IN	Compliance with variance, specialized process, & HACCP plan		

Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" in appropriate box for COS and/or R

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			COS	R
Safe Food and Water				
28	IN	Pasteurized eggs used where required		
29	IN	Water & ice from approved source		
30	IN	Variance obtained for specialized processing methods		
Food Temperature Control				
31	IN	Proper cooling methods used; adequate equipment for temperature control		
32	IN	Plant food properly cooked for hot holding		
33	IN	Approved thawing methods used		
34	IN	Thermometers provided and accurate		
Food Identification				
35	IN	Food properly labeled; original container		
Prevention of Food Contamination				
36	IN	Insects, rodents, & animals not present		
37	IN	Contamination prevented during food preparation, storage & display		
38	IN	Personal cleanliness		
39	X	Wiping cloths: properly used & stored		
40	IN	Washing fruits & vegetables		

			COS	R
Proper Use of Utensils				
41	IN	In-use utensils: properly stored		
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
43	IN	Single-use & single-service articles: properly stored & used		
44	IN	Gloves used properly		
Utensils, Equipment and Vending				
45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
46	X	Warewashing facilities: installed, maintained, & used; test strips		
47	IN	Non-food contact surfaces clean		
Physical Facilities				
48	IN	Hot & cold water available; adequate pressure		
49	IN	Plumbing installed; proper backflow devices		
50	IN	Sewage & waste water properly disposed		
51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
52	IN	Garbage & refuse properly disposed; facilities maintained		
53	X	Physical facilities installed, maintained, & clean		
54	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Date: 4/8/2019

Health Inspector (Signature)

LOUIS LACHANCE

Follow-up: ☒ YES ☐ NO

Date of Follow-up: 4/22/2019

State of Maine Health Inspection Report

Page 2 of 6

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License Expiry Date/EST. ID# 12/18/2019 / 19202	Address 49 LISBON ST	City / State LEWISTON / ME	Zip Code 04240	Telephone 617-240-7288

Temperature Observations

Location	Temperature	Notes
Salmon	40*	Deli unit 1 (bottom)
Pickles	73*	Room temperature holding (discarded)
Lemon	40*	Wait station cooler
BBQ Sauce	73*	Room temperature holding (discarded)
Pepper relish	72*	Room temperature holding (discarded)
Kimchee	54*	Deli unit 2 (top) (discarded)
Bloody Mary mix	40*	Bar cooler
Raw beef patty	55*	Deli unit 1 (top) (discarded)
Raw pork	40*	Upright cooler

Person in Charge (Signature)

Keeley Keith Knight

Date: 4/8/2019

Health Inspector (Signature)

LOUIS LACHANCE

Louis Lachance

State of Maine Health Inspection Report

Page 3 of 6

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Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Code

1: 2-102.11.(A).(B): C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.

INSPECTOR NOTES: PIC could not answer specific food safety questions. Multiple employees will benefit from a CFPM course and certificate.

1: 2-102.12: N: No Certified Food Protection Manager.

INSPECTOR NOTES: No CFPM employed by the establishment. Acquire CFPM within 60 days of this report.

4: 2-401.11: C: Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.

INSPECTOR NOTES: Food worker eating on production line. Employees cannot eat in production area. *COS

6: 2-301.12: C: Food employees are not following proper hand cleaning procedures.

INSPECTOR NOTES: Employees not washing hands when handling soiled dishes to clean dishes. Wash hands when needed and changing tasks that require hand washing. *COS

8: 6-301.11: N: Hand cleanser not available at hand wash sink or lavatory.

INSPECTOR NOTES: Bar and kitchen hand sinks without soap. Soap must be readily available at all handwash stations.

8: 6-301.12: N: Sanitary towels / hand drying device not provided for hand wash sink or lavatory.

INSPECTOR NOTES: Towels not provided at bar and kitchen handwash sink. Disposable towels need to be supplied at all handwash stations.

13: 3-302.11.(A).(1).(A): N: Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.

INSPECTOR NOTES: Raw eggs stored over ready to eat foods. RTE foods must be stored above any raw PHF's. *COS

14: 4-601.11.(A): C: Equipment food-contact surfaces and utensils are not clean to sight and touch.

INSPECTOR NOTES: Fryers, range, french fry cutter and flat top griddle have large accumulation of old food remnants and heavy grease build up. Clean cooking equipment more often and as necessary.

14: 4-703.11: C: Manual and/or mechanical methods of sanitizing incomplete.

INSPECTOR NOTES: Low temperature dish machine not supplied with sanitizing solution. Test dishwasher to ensure sanitizing solution is working.

20: 3-501.16.(A).(2): C: PHF not maintained at 41 F or less.

INSPECTOR NOTES: Raw beef burgers and items needing refrigeration are elevated in temperature. All PHF's must be kept at 41 degrees or less. *COS, discarded and denatured.

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Page 4 of 6

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21: 3-501.17.(D): C: Date marking system used at the Eating Establishment does not meet the criteria list in code.

INSPECTOR NOTES: Multiple foods not dated. Use dating system as explained in the 2013 Food Code.

39: 3-304.14.(B).(1): N: Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.

INSPECTOR NOTES: Wiping cloths not held in sanitizer used to clean surfaces. Hold towels in sanitizer while not in use.

46: 4-302.14: N: No chemical test kit available.

INSPECTOR NOTES: No test kit to measure chlorine or quat. sanitizers. Purchase immediately.

53: 6-501.11: N: The physical facilities are in disrepair.

INSPECTOR NOTES: Ceiling tile broken/missing in kitchen. Replace. Hole in floor behind bar, fill hole and resurface to be smooth and easily cleanable.

53: 6-501.12: N: The physical facilities are not clean.

INSPECTOR NOTES: Floors, walls and coving have large accumulation of build up. Clean more often and get into hard to reach areas.

54: 6-202.11: N: Lights not shielded.

INSPECTOR NOTES: Wait station light bulbs do not have protective shielding. Install shields for bulbs or install bulbs with protective finish.

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Page 5 of 6

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Inspection Notes

This report is an identical report originally conducted on 4/8/19 except for the following corrections. This inspection report will replace the original.

- 1) Number 11: 3-101.11 was incorrectly debited and will be cited under number 20: 3-501.16 (A)
- 2) Number 14: 4-501.114 (A) was incorrectly debited and will be cited under number 14: 4-703.11

Certified Food Protection Manager: NONE

Unless directed otherwise, all Eating Establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate. A CFPM must be hired at the time of a new eating establishment opening or within 60 days of when a CFPM leaves employment. For a list of CFPM courses and trainers go to

<http://www.maine.gov/healthinspection/training.htm>

Please provide a copy of this certification(s) to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, carol.gott@maine.gov or faxing to 207-287-3165.

Please include the name of your establishment and the establishment ID# with your certification(s).

Employee Health Policy:

The Health Inspection Program has implemented an educational public health initiative on Employee Health on March 1, 2017. The policy handouts will be provided to you by your inspector and reviewed during inspection for compliance. They are also available on the Program's website: <http://www.maine.gov/healthinspection>

2013 Maine Food Code Adoption:

The Maine Food Code was adopted in October of 2013. Please refer to our website for a copy, <http://www.maine.gov/healthinspection>. Following are a few of the major changes: * No Bare Hand Contact with Ready-To-Eat Food. * Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events. * Date marking of Ready-to-eat potentially hazardous foods.

Violation Correction Timeframe:

Critical violations should be corrected on site, but in any event, within 10 days. The licensee must contact Louis Lachance when the critical violation has been addressed at 207-513-3125 extension 3224 or at llachance@lewistonmaine.gov. Non-critical violations must be corrected within 30 days. Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department to include fines and penalties. License renewals can be denied if violations are not corrected within the noted timeframes.

C= Critical violation and NC= Non-critical violation:

"Critical violation" means a provision of the Food Code that, if in non-compliance, is more likely than other violations to contribute to food contamination, illness or environmental health hazard.

Additional Inspection Fee:

License fees provide for two inspections per year. When additional inspections are required, the Department may charge an additional \$100 fee to cover the costs of each additional inspection or visit.

Person in Charge (Signature)



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Page 6 of 6

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Inspection Notes

Document Retention/Posting:

Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous area and must be available to the Department upon request.

Person in Charge (Signature)



Date: 4/8/2019

Health Inspector (Signature)

LOUIS LACHANCE

